




BREEZE

By Golden Rock Resort

STARTERS

TUNA TATAKI 	\$ 27,50
garden greens - thai vinaigrette	
BEEF CARPACCIO	\$ 25,00
capers - arugula - truffle mayonnaise - reggiano	
TRUFFEL RISOTTO 	\$ 24,00
seasonal mushrooms - cream - reggiano	
GOAT CHEESE SALAD	\$ 22,00
roasted beets - mixed greens - sorrel vinaigrette	
KING CRAB & AVOCADO	\$ 32,00
Spicy Juzu vinaigrette	
BREADS & SPREADS	\$ 12,00
breeze butter - olive tapenade	
SEAFOOD CAZUELA	\$ 18,50
mixed seafood - fresh herbs - clam broth	
VEGAN SOUP OF THE DAY	\$ 15,50

MAIN DISHES

BEEF TENDERLOIN	\$ 32,00
angus beef with- chimichurri, peppercorn sauce or breeze butter	
THAI RED CURRY 	\$ 28,00
local root vegetables - basil - basamati rice add tofu, chicken, shrimp or beef for \$ 5.00 each	
CARIBBIAN LOBSTER	\$ 55,00
HALF LOBSTER - THERMIDOR STYLE	
GARLIC ROASTED SHRIMP	\$ 26,00
tomato cherry - soft polenta - toasted pine nuts	
PAN ROASTED CHICKEN	\$ 25,00
wild mushrooms - cognac - cream	

DESSERTS

SORBET - CHOOSE 3	\$ 15,00
cassis - raspberry - orange - mandarin - passionfruit	
ROASTED PINEAPPLE - PIÑA COLADA	\$ 15,00
coconut ice cream	
CREME BRULLEE OF THE DAY	\$ 15,00
ask your server about today's flavours	
CHOCOLATE LAVA CAKE	\$ 15,00
VANILLE ICE CREAM	





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BETWEEN BREAD

QUESADILLAS 	\$ 15,00
cheddar - jalapeño - tomato - spinach tortilla - salsa - sour cream <i>add shrimp \$ 4,00/ add chicken \$ 4,00 / add beef \$ 4,00</i>	
BEEF CARPACCIO	\$ 15,00
pine nuts - capers - truffle mayo - arugula - country bread	
GOAT CHEESE & PROCIUTTO PANINI	\$ 15,00
local honey - baby spinach -	
BLACKENED MAHI	\$ 16,00
locally caught Mahi Mahi - red cabbage slaw - chipotle aioli - brioche	
BREEZE BURGER 	\$ 19,00
havarti cheese - roasted peppers - tobacco onions - bourbon reduction brioche	
CAJUN CHICKEN	\$ 14,00
guacamole - grilled chicken breast - roasted red pepper aioli - brioche	
PUMPKIN HUMMUS & GRILLED VEGETABLE WRAP 	\$ 12,00
mixed greens - garlic yoghurt aioli	

ON THE LIGHTER SIDE

STEAK SALAD	\$ 27,50
mixed greens - grass fed angu beef - tobacco onions - tamarind - vinaigrette	
SHRIMP CAESAR	\$ 25,00
black tiger shrimp - hearts of romaine - shaved reggiano - anchovies - garlic croutons	
CHICKEN PIALLARD	\$ 23,00
garden greens - campari tomato - avocado ranch	



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MAIN PLATES


CHAR SIU RIBS	\$25,00
jasmine rice - wok vegetables	
CHICKEN SATE	\$24,00
surinamese peanut sauce - pickled cucumber slaw - fries	
LAMB PINCHO	\$28,00
cucumber raita - quinoa tabouleh	


SIDES


FRENCH FRIES	\$ 6,00
RICE N PEAS	\$ 6,00
HOUSE SALAD	\$ 6,00

DESSERT

FRESH FRUIT SALAD	\$15,00
AN ASSORTMENT OF SEASONAL FRUITS & BERRIES	
CHOCOLATE LAVA CAKE	\$15,00
VANILLA ICE CREAM	
SORBET SELECTION OF 3	\$15,00
PLEASE ASK ABOUT TODAY FLAVOURS	

 spicy dish

 vegan dish

 * dish can be made vegan